

# MilkShake IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 3.5 kg (76.1%) | 80 %  | 5   |
| Grain | Pszeniczny             | 0.5 kg (10.9%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett   | 0.4 kg (8.7%)  | 61 %  | 5   |
| Grain | Briess - Carapils Malt | 0.2 kg (4.3%)  | 74 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Magnum | 8 g    | 60 min | 13.5 %     |
| Boil      | Citra  | 15 g   | 5 min  | 12 %       |
| Boil      | Mosaic | 15 g   | 5 min  | 10 %       |
| Whirlpool | Citra  | 10 g   | 20 min | 12 %       |
| Whirlpool | Mosaic | 10 g   | 20 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Laktoza           | 400 g  | Boil      | 10 min   |
| Flavor | Puree Truskawkowe | 2000 g | Secondary | 7 day(s) |
| Spice  | Wanilia           | 1 g    | Secondary | 7 day(s) |
| Flavor | Skórka Cytrynowa  | 1 g    | Boil      | 10 min   |
| Fining | Pektinaza         | 2 g    | Secondary | 7 day(s) |